

DOMESTIC CONCERNS.

—After using, a sponge should be washed and then rinsed in clean water and perfectly dried. A small piece of sponge is particularly good to wash a spot off of a coat, vest, or other garment.

—Baked Hash: Take any kind of cold meat and chop fine with a little cold ham or salt pork; mix in one or two eggs and a little butter, and season with salt and pepper; with this mix bread or rusk crumbs, moisten a very little, and bake like a pudding.

—Soap should always be kept in a receptacle with holes in it so that the water may drain off and thus save the piece from becoming soft. The small fragments should be preserved and either molded together or put into a flannel bag for use.

—To Use Cold Veal: Take of cold veal one part, two parts cold boiled potato, both cut in little pieces, put some cream or milk in stew-pan with a piece of butter, salt and pepper and let it boil up; then put in veal and potato and stew a few minutes; drop in bits of green parsley. This is equally nice for cold chicken.

—Every housekeeper who is maid as well as mistress, should have an easy rocking chair in her kitchen, and a paper holder on the wall, and when the few leisure moments come, which occasionally creep into the busiest lives, pick up a paper or magazine and sit down a minute, while they catch a breath of the outside world.

A strong argument against profuse trimmings of furniture is the increased outlay of strength needed to carefully iron it. Many a woman stands over an ironing-table in summer until completely exhausted because she was too proud to see her children dressed any more simply than Mrs. A's, and the latter kept two servants, and she none. It is deplorably sad, but true, that many a woman has but herself to blame for overwork and premature decay. —Household.

—Hard Soap: Boil for four hours fifteen pounds of fat in twenty gallons of strong lye. When it is thick put in half a peck of coarse salt and boil two hours more; then if it does not curdle put in more salt until it does curdle, and pour it into a tub to cool; let stand until the next day. Take eighteen gallons of fresh weak lye; take the thick soap off the tub and put in the lye; let it stand four hours; then put in half a peck of salt; let stand two hours or more; then put it into a tub to cool. Cut it into pieces the next day and let it dry.

—Apple Meringue Pie: Peel tart, juicy apples, and grate until you have a pile or more; into this beat the yolks of four eggs, one tablespoonful of melted butter, one-half cup of sugar, a little nutmeg, one cup of milk, mixed with the yolks of eggs, pour the whole in a dish lined with paste; bake half an hour in a quick oven. When it is a light brown take it out and let it cool. Then beat the whites of the eggs to a stiff froth with one cup of powdered sugar, add the juice of one lemon; cover the apples with the whites of the eggs. Return to oven to brown lightly. —Albany Journal.

THE CHINAMAN'S HADES.

How the Wicked Heavens is Supposed to

Face in Pluto's Kingdom. The sixth court of hell is situated at the bottom of the great ocean north of Wuchio Rock. It is a vast, noisy, gloomy, many leagues in extent, and around it are sixteen wards or ante-hells. In the first ward the sinful soul is made to kneel for long periods on hot iron rods; in the second they are placed up to their necks in filth; in the third they are pounded till the blood runs out; in the fourth their mouths are opened with red-hot pincers and filled with needles; in the fifth they are inclosed in a net of thorns and nipped by poisonous locusts; in the seventh all the flesh and bones are crushed to a jelly, all except the head; in the eighth the head is denuded of skin, and the flesh beaten on the raw; in the ninth the mouth is filled with fire; in the tenth the pounded flesh off of the body is licked and roasted by sulphurous flames; in the eleventh the nostrils are subjected to all kinds of cruel torments to their tormentors; in the twelfth they are to be luted by rams, oxen and buffaloes, and at last subject to crushing pressure by being trampled by horses, in the thirteenth the heart will be taken out and skinned, in the fourteenth the skull will be rubbed with sandstone until it has been entirely worn from the body; in the fifteenth the body will be separated in the middle and carried with the bare, bleeding ends sitting on red hot plates to the sixteenth ward, where the skin will be removed, dried and rolled up, after having written upon it all the sinful deeds done by the soul while an inhabitant of the fleshy body; after that the body will be consigned to the flames. —St. Louis Republic.

A DELICIOUS DRINK.

How Japanese Gentlemen Prepare Tea for Their Guests.

One of the delightful features of an entertainment by a Japanese gentleman is the way he makes the tea with his own hands. The ware and the hot water and the tea may be brought by the servant, but the host reserves to himself the function of preparing the tea. It is a simple process, but the result is a decoction totally unlike anything that Americans know as a cup of tea.

It is a very simple process, indeed. Say two persons are to drink. A small handful of tea is thrown into a tea-pot. Then the boiling water is poured out into two cups. The host leisurely pours these cups of hot water from one to another, until the water is cooled some degrees below the boiling point. It is so cool that an American housewife would consider it entirely unfit for making tea, as the general rule with us is to pour on a little boiling water first to draw out the tea. The idea of cooling the water, the Japanese say, is to avoid extracting the sharp, acrid taste that is often noticed in tea. When the water is sufficiently cooled it is poured upon the tea all at once, and allowed to stand but a few moments. Then it is poured off and is ready to be drunk. To use milk and sugar would be sacrilege. The decoction is a delicious, smooth and peculiarly sharp, acrid taste that is often noticed in tea. It is, of course, a very expensive way to make tea, but when it is made it is a drink to be remembered. —N. Y. Star.

What the Trouble Was.

"You look weary," said one traveling man to another.

"I feel it."

"May be your dinner didn't agree with you."

"No, that isn't it. My wife and I disagree." —Merchant Traveler.

AGRICULTURAL HINTS.

A NEW GRAPE TRELLIS.

You That Have Had Trouble with Grape Vines Will Get an Idea Here.

A difficulty in the use of wire trellises for grape vines, says the Country Gentleman, is the tendency of the posts to sag by the action of heat and cold on the wire. Various remedies are resorted to to obviate this difficulty—large posts are procured, and they are set deep in the ground, and flat stones are placed against the posts, timber braces to hold them extend from the top in an oblique position to the ground, and other means are resorted to. A new method, by which the wires do all the bracing is represented in Fig. 1. One of the wires extends from

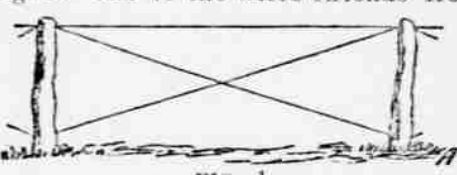


FIG. 1.

the top of one post to the base of the next one; and another wire, crossing it, reaches from the top of the second post to the corresponding base of the first. The base of each post thus holds the top of the other by the "purchase" which it has on it. The horizontal wire across the top holds them both.

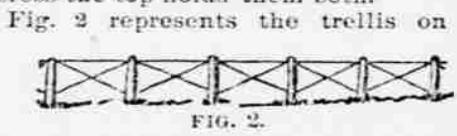


FIG. 2.

smaller scale, and shows how the whole is braced together. The wires are secured to the posts in the usual manner, and a part may simply pass through the posts. If required, the end post may be braced with wire to a short post or to the foot of a tree, all the others being already braced.

Fig. 3 shows how the vines may be

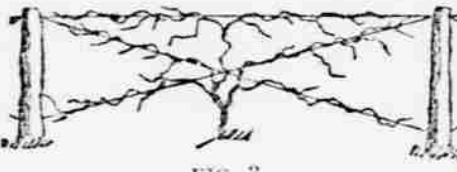


FIG. 3.

trained by a sort of combination of the fan method and the Kniffin system. But any other mode may be adopted which the grower shall desire.

In order that the wires may always be held stiff and not slack, provision should be made to have an elastic regulator, so that when the contraction of cold weather changes the slack of the wires of summer, the elasticity may keep the whole taut. Different contrivances may be used for this purpose, one of which is represented by Fig. 4, of an old and well-known self-adjusting method of effecting this compensation by a spiral spring, which may be made of the trellis-wire itself, the coils of which should be numerous enough to allow for the expansion and contraction.

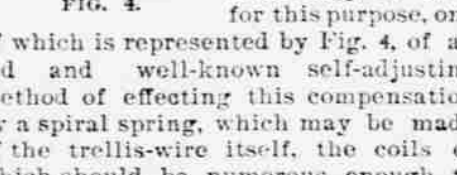


FIG. 4.

THE CUT WORM.

A Destructive Pest That Seems Possessed with the Spirit of Devilry.

The cut worm, we need not say, is a destructive pest. There are several species of them, and they feed not only upon corn, but upon grasses and nearly all our cereal crops. They receive their name from their habit of cutting off the plant on which they feed. If, however, they would only cut what they eat we might have with them. But seemingly possessed of a real spirit of devilry, they cut off plant after plant apparently for the fun of the thing. They are not an imported insect. They have been here from the first knowledge that white men had of the continent. The birds serve us a good purpose in devouring the cut worm. Plow the land in early fall, and give the real spirit a chance. It is probable that whatever benefit comes from plowing in the fall in the direction of destroying the cut worm, is the result of giving the birds a chance at them, for it is said that the unprotected larvae will stand a temperature of thirty degrees below zero. Hence there is not much hope of freezing them to death.

One writer advises that they be destroyed by digging them out by hand. Pretty tedious and difficult work, some will say. Well, this writer says not. He declares that it is by no means so tedious a procedure as would be thought at first, as by passing along the corn-field early in the morning, the stalk will reveal the whereabouts of the night marauder, which, by digging around the stub, may soon be found and crushed. As this plan implies the loss of at least a single stalk to a larva it would be very well in planting to practice the advice of the writer: "Two for the hawk, two for the crow; two for the cut worm, and four to grow." This advice will be all the more pertinent if the corn is to be planted after late spring-plowed ground. This writer further says that if our farmers will heed the above, and give the go-by to all those quick remedies which obtain annually an unmerited place in our periodicals, such as salt, plaster, etc. (though all fertilizers which promote rapid growth are always to be commended as aids in the work of insect destruction), this cut-worm evil will soon assume less importance. The bird and the crow, and the hawk, and the dog, in his denunciation of us, we believe, salt to be a good thing. —Western Rural.

Storing Apples.

A mistake too often made in this connection is to place the apples in the cellar too early in the season. After continuous freezing weather sets in, no place is as good as a cellar for storing apples; but they should be kept in an open outbuilding after being barreled until such weather arrives. Indeed, apples often do well left entirely out of doors, protected only by boards or placed over the barrels as a shed rain. Apples may be subjected to some pretty cold weather in this way with impunity if the temperature is not so low as to bring about hard freezing.

Perhaps more apples rot through too early cellar confinement than suffer in any other way from exposure. It is probable that the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of the room, whether it is a cellar or a place above ground. A temperature just above freezing is supposed to be the most favorable. Dryness has been considered essential if fruit is to be long preserved, but this is a question about which, even the keeping of fruit mainly depends upon the temperature of